

WEINGUT STEININGER

Grüner Veltliner Sekt Reserve 2017

variety: 100% Grüner Veltliner
vinyard: „Ried Wechselberg“ - Langenlois
soil: schist bedrock, gneiss and amphibolite, covered with loess
elevation: 235-295 meters
exposure: SSW

age of vines: 30 years
harvest: harvest in two steps, first time in September and second time in October

alcoholic content: 13,5 %vol.
total acidity: 4,7 g/l
residual sugar: 2,4 g/l
potential: 2021 – 2023
ideal temperature to drink: 45–50 °F

traditional bottle fermentation

gently pressed before fermented in used acacia casks; After the second fermentation in the bottle, the sparkling wine ages for about 31 months on the yeast. Our goal is to underline the varietal character.

tasting notes: medium yellow colour with strong mous-seaux, hints of soft minerality yellow-fruits herbs, balm and some honeydew. Creamy texture, juicy, lively and very well balanced. A fine and structured sparkling wine.

food pairing: Grüner Veltliner is the perfect match to almost any dishes, same as for Grüner Veltliner sparkling. Any type of startes, salads or chicken, pork and veal.

Awards:

2020/2021 Falstaff - 92 Punkte
Wein Guide WEISS 2020 - 5 Gläser
Glass of Bubbly 2020 - Silver Medal Creamy

Vegan Sparkling Wine



SUSTAINABLE
AUSTRIA



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size: 160 acres

established in: 1980

region: Langenlois, Kamptal, Austria

geography: 70 km in the north of Vienna

climate: continental/pannonian

soil: bedrock, loess and clay

grape varieties: 70% Grüner Veltliner, 15% Riesling, 5% Sauvignon Blanc, 5% Muskateller

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bottles/case: 6
cases/layer: 16
cases/palette: 64